



MENU CÉLÉBRATION

FOUR COURSE MENU EXPERIENCE

THIS BESPOKE MENU EMBRACES CHEF'S SELECTION OF THE FINEST SEASONAL INGREDIENTS,
OFTEN ONLY FLEETINGLY AVAILABLE

LUNCH: WEDNESDAY TO SATURDAY / DINNER: WEDNESDAY AND THURSDAY
OCTOBER & NOVEMBER 2025 BY PRE-ORDER ONLY

*** Sample Menu ***

A glass of Alain Roux Champagne

Salade de homard à la mangue et avocat
Lobster salad with mango and avocado

Gnocchi de pommes de terre, potimarron et chèvre Saint-Maure
Potato gnocchi with uchiki squash and Saint-Maure goat cheese

Dos de bar poêlé et calmars, aubergine pochée aux feuilles de pandan et thé lapsang souchong, sauce bouillabaisse
Pan seared seabass fillet and sautéed calamari,
aubergine flavoured with pandan leaf and lapsang souchong tea, bouillabaisse sauce

Fond d'artichaut et lamelles de céleri-rave safranées, habillés de dentelles de feuilletage, sauce romesco
Artichoke bottom and saffron scented celeriac cooked in a veil of puff pastry, romesco sauce

Suprême de caneton fermier de Merrifield rôti aux épices dukkah, chutney kumquat et sauce bigarade
Roasted Merrifield Farm duck breast with dukkah spice, kumquat chutney and orange sauce

Cappelletti de cèpes, huile de persil simple et sauce forestière
Cep cappelletti with flat leaf parsley oil and mushroom sauce

Sablé aux poires et myrtilles sur coulis de fruits rouges
Sliced pears and blueberries in shortbread biscuits, red fruits coulis

Café ou thé et mignardises
Coffee or tea and mignardises

£15.00

Lunch £150.00 | Dinner £180.00 per person inclusive of VAT, exclusive of a discretionary 12.5% service charge.

If you wish to swap a course for an a la carte dish there is a £35.00 supplement for each substitution. (Exclusions apply).

This menu must be taken by the whole table, only available to guests dining in our main restaurant. This menu is not presented to restaurant guests on the day. By prior arrangement only by email or online. **Gueridon Classic dishes cannot be added to this menu.**